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| **Corned beef and potato**  **fritters**  Serves 24 tastes  Source: Taste.com.au | |
| **Ingredients:**  600gm potatoes, peeled and diced  150g corned beef, roughly chopped  6 teaspoons wholegrain mustard  3 spring onions , finely sliced  ¼ cup parsley, chopped  2 eggs, lightly beaten  4 tablespoons plain Flour (plus extra for rolling)  4 tablespoons olive oil  2 tablespoon butter  Salt and pepper | **Equipment**  Chopping board  Measuring scales  Knives  Steamer and saucepan  Measuring spoons  Mixing bowl  Fry pans x 2  Egg lifter  Potato masher  Paper towel  Plate |
| **What to do:**   * Steam diced potatoes for 10-12 minutes, or until cooked. Once cooked plunge potato into cold water to cool them immediately. Drain them on paper towel. * Roughly mash potatoes (so that they are still chunky). Prepare beef and spring onions and parsley. * Add beef, mustard, spring onions, parsley, eggs, flour, salt and pepper to potato. Stir until combined. * Using 1/4 cupful of mixture at a time, shape potato mixture into patties. Lightly roll / coat patties in the extra flour. * Place in the freezer for 5 minutes, to firm a little – to help with cooking process * Divide olive oil and butter into 2 fry pans. Carefully slip fritters into the pans, cook fritters on a medium heat until golden on both sides. * Turn them onto paper towel to drain off excess oil and then serve. | |